


The
NORTHALL


SUNDAY LUNCH

2-courses £39.00pp | 3-courses £45.00pp

3-courses £55.00pp including a glass of Laurent-Perrier La Cuvée
Brut Champagne, Bloody Mary or Bellini

STARTERS

Marinated Late Summer
Italian Courgette
Burrata, Fig, Cob Nut

Fruits de Mer *(for two)*
Colchester Oysters, Half Lobster,
Prawns, Razor Clams, Dressed Crab

White Haricot Bean Velouté
Mushroom Agnolotti,
Sweetcorn, Salsa Verde

Hand-Cut Strozzapreti
Sauce Supreme, Autumn Truffle

Pressed Terrine of Rabbit
Ham Hock, Duck Liver,
Prune, Apple Chutney

Cured Loch Duart Salmon
Pickled Cucumber,
Radish, Lemon, Dill

SHARING MAIN COURSES

Wild Seabream
Roasted on the Bone (for two)
Fennel, Lemon, Green Olive, Capers

Devon Lamb en Croûte *(for two)*
Glazed Baby Aubergine,
Pickled Onion, Parsley

Roasted Norfolk Black Leg Chicken
Bread Sauce, Roasted Vegetables

Chateaubriand of Scotch Beef
Yorkshire Pudding, Watercress,
Horseradish and Roasted Vegetables

All accompanied with roasted seasonal vegetables

MAIN COURSES

Jumbo Plaice
550g
Simply Grilled or Meunière

Chalk Stream Trout
Hen of the Woods, Mushroom,
Truffle Purée, Smoked Velouté

Tagliatelle
Italian Courgette,
Green Olive, Truffle

Fillet of Cornish Cod
Squid, White Bean, Taramasalata

Wild Mushroom Risotto
Sweetcorn, Cobnut

Roast Yorkshire Grouse
Baked Fig, Alsace Bacon,
Sweetcorn, Thyme

DESSERTS

Something naughty but nice
from our dessert table

- or -

Pear Soufflé to share
Rice Pudding, Calvados Ice Cream



The
NORTHALL

